

49106IU-MN

EN User manual



 **AEG**
perfekt in form und funktion

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FOR PERFECT RESULTS

Thank you for choosing this AEG product. We have created it to give you impeccable performance for many years, with innovative technologies that help make life simpler – features you might not find on ordinary appliances. Please spend a few minutes reading to get the very best from it.

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CUSTOMER CARE AND SERVICE

We recommend the use of original spare parts.
When contacting Service, ensure that you have the following data available.
The information can be found on the rating plate. Model, PNC, Serial Number.



Warning / Caution-Safety information



General information and tips



Environmental information

Subject to change without notice.

1. SAFETY INFORMATION

Before the installation and use of the appliance, carefully read the supplied instructions. The manufacturer is not responsible if an incorrect installation and use causes injuries and damages. Always keep the instructions with the appliance for future reference.

1.1 Children and vulnerable people safety



WARNING!

Risk of suffocation, injury or permanent disability.

- This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they are supervised by an adult or a person who is responsible for their safety.
- Do not let children play with the appliance.
- Keep all packaging away from children.
- Keep children and pets away from the appliance when it operates or when it cools down. Accessible parts are hot.
- If the appliance has a child safety device, we recommend that you activate it.
- Cleaning and user maintenance shall not be made by children without supervision.

1.2 General Safety

- The appliance and its accessible parts become hot during use. Do not touch the heating elements.
- Do not operate the appliance by means of an external timer or separate remote-control system.
- Unattended cooking on a hob with fat or oil can be dangerous and may result in fire.

- Never try to extinguish a fire with water, but switch off the appliance and then cover flame e.g. with a lid or a fire blanket.
- Do not store items on the cooking surfaces.
- Do not use a steam cleaner to clean the appliance.
- Metallic objects such as knives, forks, spoons and lids should not be placed on the hob surface since they can get hot.
- Do not use harsh abrasive cleaners or sharp metal scrapers to clean the glass door since they can scratch the surface, which may result in shattering of the glass.
- To remove the shelf supports first pull the front of the shelf support and then the rear end away from the side walls. Install the shelf supports in the opposite sequence.
- If the glass ceramic surface is cracked, switch off the appliance to avoid the possibility of electric shock.
- After use, switch off the hob element by its control and do not rely on the pan detector.
- If the supply cord is damaged, it must be replaced by the manufacturer, an authorized Service or similarly qualified persons in order to avoid a hazard.
- The means for disconnection must be incorporated in the fixed wiring in accordance with the wiring rules.

2. SAFETY INSTRUCTIONS

2.1 Installation



WARNING!

Only a qualified person must install this appliance.

- Remove all the packaging.
- Do not install or use a damaged appliance.
- Obey the installation instruction supplied with the appliance.
- Always be careful when you move the appliance because it is heavy. Always wear safety gloves.
- Do not pull the appliance by the handle.
- Keep the minimum distance from the other appliances and units.

- Make sure that the appliance is installed below and adjacent safe structures.
- The sides of the appliance must stay adjacent to appliances or to units with the same height.
- Do not install the appliance on a platform.
- Do not install the appliance adjacent to a door or under a window. This prevents hot cookware to fall from the appliance when the door or the window is opened.

**WARNING!**

Make sure to install a stabilizing means in order to prevent tipping of the appliance. Refer to Installation chapter.

Electrical connection

**WARNING!**

Risk of fire and electrical shock.

- All electrical connections should be made by a qualified electrician.
- The appliance must be earthed.
- Make sure that the electrical information on the rating plate agrees with the power supply. If not, contact an electrician.
- Always use a correctly installed shock-proof socket.
- Do not use multi-plug adapters and extension cables.
- Make sure not to cause damage to the mains plug and to the mains cable. Contact the Service or an electrician to change a damaged mains cable.
- Do not let mains cables to come in touch with the appliance door, specially when the door is hot.
- The shock protection of live and insulated parts must be fastened in such a way that it cannot be removed without tools.
- Connect the mains plug to the mains socket only at the end of the installation. Make sure that there is access to the mains plug after the installation.
- If the mains socket is loose, do not connect the mains plug.

- Do not pull the mains cable to disconnect the appliance. Always pull the mains plug.
- Use only correct isolation devices: line protecting cut-outs, fuses (screw type fuses removed from the holder), earth leakage trips and contactors.
- The electrical installation must have an isolation device which lets you disconnect the appliance from the mains at all poles. The isolation device must have a contact opening width of minimum 3 mm.

2.2 Use

**WARNING!**

Risk of injury, burns or electric shock.

- Use this appliance in a household environment.
- Do not change the specification of this appliance.
- Make sure that the ventilation openings are not blocked.
- Do not let the appliance stay unattended during operation.
- Deactivate the appliance after each use.
- Internally the appliance becomes hot when in operation. Do not touch the heating elements that are in the appliance. Always use oven gloves to remove or put in accessories or ovenware.
- Be careful, when you open the appliance door while the appliance is in operation. Hot air can release.
- Do not operate the appliance with wet hands or when it has contact with water.
- Do not apply pressure on the open door.
- Do not use an external timer or a separate remote-control system to operate the appliance.
- Always keep the appliance door closed when the appliance is in operation.
- Do not put cutlery or saucepan lids on the cooking zones. They become hot.
- Set the cooking zone to "off" after use.

- Do not use the appliance as a work surface or as a storage surface.
- If the surface of the appliance is cracked, disconnect immediately the appliance from the power supply. This to prevent an electrical shock.
- Users with a pacemaker must keep a distance of minimum 30 cm from the induction cooking zones when the appliance is in operation.

**WARNING!**

Risk of fire or explosion.

- Fats and oil when heated can release flammable vapours. Keep flames or heated objects away from fats and oils when you cook with them.
- The vapours that very hot oil releases can cause spontaneous combustion.
- Used oil, that can contain food remnants, can cause fire at a lower temperature than oil used for the first time.
- Do not put flammable products or items that are wet with flammable products in, near or on the appliance.
- Do not let sparks or open flames to come in contact with the appliance when you open the door.
- Open the appliance door carefully. The use of ingredients with alcohol can cause a mixture of alcohol and air.
- Do not try to extinguish a fire with water. Disconnect the appliance and cover the flame with a lid or a fire blanket.

**WARNING!**

Risk of damage to the appliance.

- To prevent damage or discoloration to the enamel:
 - Do not put ovenware or other objects in the appliance directly on the bottom.
 - Do not put aluminium foil directly on the bottom of the appliance.
 - do not put water directly into the hot appliance.
 - do not keep moist dishes and food in the appliance after you finish the cooking.
 - be careful when you remove or install the accessories.

- Discoloration of the enamel has no effect on the performance of the appliance. It is not a defect in the sense of the warranty law.
- Use a deep pan for moist cakes. Fruit juices cause stains that can be permanent.
- Do not keep hot cookware on the control panel.
- Do not let cookware to boil dry.
- Be careful not to let objects or cookware fall on the appliance. The surface can be damaged.
- Do not activate the cooking zones with empty cookware or without cookware.
- Do not put aluminium foil on the appliance.
- Cookware made of cast iron, aluminium or with a damaged bottom can cause scratches on the glass ceramic. Always lift these objects up when you have to move them on the cooking surface.

2.3 Care and Cleaning

**WARNING!**

Risk of injury, fire or damage to the appliance.

- Before maintenance, deactivate the appliance and disconnect the mains plug from the mains socket.
- Make sure the appliance is cold. There is the risk that the glass panels can break.
- Replace immediately the door glass panels when they are damaged. Contact the Service.
- Be careful when you remove the door from the appliance. The door is heavy!
- Clean regularly the appliance to prevent the deterioration of the surface material.
- Remaining fat or food in the appliance can cause fire.
- Clean the appliance with a moist soft cloth. Only use neutral detergents. Do not use abrasive products, abrasive cleaning pads, solvents or metal objects.
- If you use an oven spray, obey the safety instructions on the packaging.

- Do not clean the catalytic enamel (if applicable) with any kind of detergent.

2.4 Internal light

- The type of light bulb or halogen lamp used for this appliance, is only for household appliances. Do not use it for house lighting.



WARNING!

Risk of electrical shock.

- Before replacing the lamp, disconnect the appliance from the power supply.

- Only use lamps with the same specifications.

2.5 Disposal



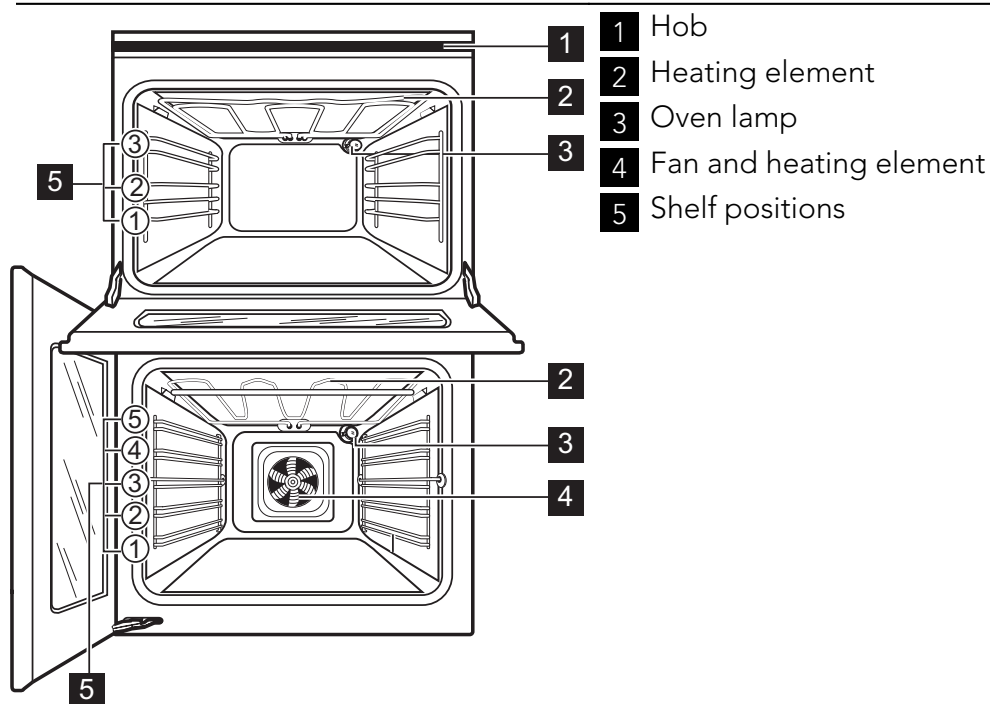
WARNING!

Risk of injury or suffocation.

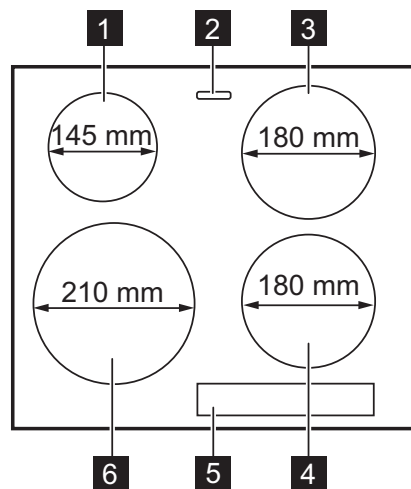
- Disconnect the appliance from the mains supply.
- Cut off the mains cable and discard it.
- Remove the door catch to prevent children and pets to get closed in the appliance.

3. PRODUCT DESCRIPTION

3.1 General overview



3.2 Cooking surface layout



- 1** Induction cooking zone 1400 W, with the Power function 2500 W
- 2** Steam outlet
- 3** Induction cooking zone 1800 W, with the Power function 2800 W
- 4** Induction cooking zone 1800 W, with the Power function 2800 W
- 5** Control panel
- 6** Induction cooking zone 2300 W, with the Power function 3200 W

3.3 Accessories

- **Oven shelf**
For cookware, cake tins, roasts.
- **Deep roasting pan**

To bake and roast or as a pan to collect fat.

- **Roasting pan grid**
To put in the deep roasting pan.

4. BEFORE FIRST USE



WARNING!
Refer to the Safety chapters.

4.1 Initial Cleaning

- Remove all accessories and removable shelf supports (if applicable).
- Clean the appliance before first use.

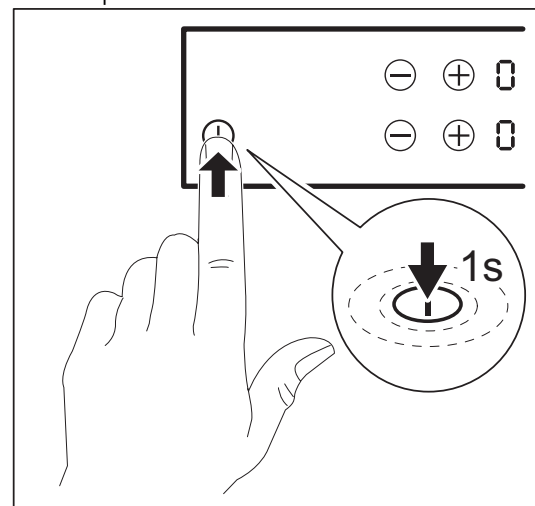


Refer to the chapter "Care and cleaning".

4.2 Sensor field



Touch and hold for minimum 1 second the sensor field on the control panel to operate the appliance.



4.3 Setting the time



You must set the time before you operate the oven.

When you connect the appliance to the electrical supply or after a power cut, the indicator for the Time function flashes. Press the **+** or **-** button to set the correct time.

After approximately five seconds, the flashing stops and the display shows the time of day you set.



You can only change the time

if :

- The child safety device is not on.
- None of the clock functions Duration **I→I** or End **→I** is set.
- No oven function is set.

1. Set the function and the maximum temperature.
2. Let the appliance operate for one hour.
3. Set the function and the maximum temperature.
4. Let the appliance operate for ten minutes.
5. Set the function and the maximum temperature.
6. Let the appliance operate for ten minutes.

Accessories can become hotter than usually. The appliance can emit an odour and smoke. This is normal. Make sure that the airflow is sufficient.

4.4 Preheating

Preheat the empty appliance to burn off the remaining grease.

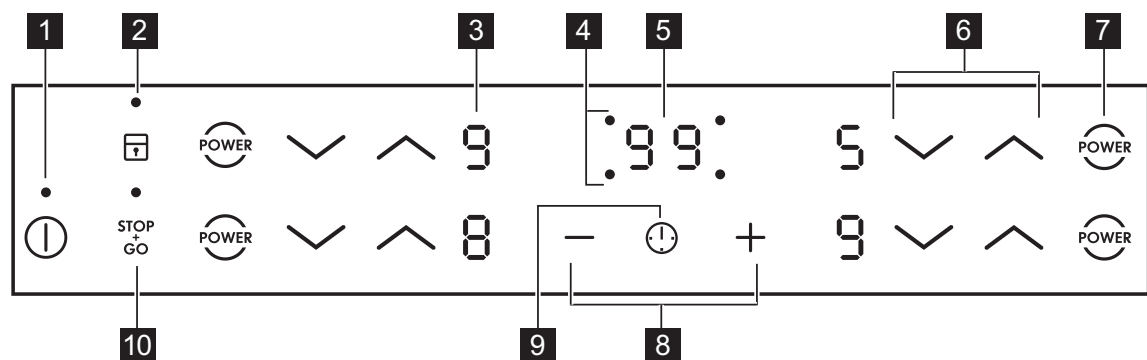
5. HOB - DAILY USE



WARNING!




Refer to the Safety chapters.

5.1 Control panel layout













Use the sensor fields to operate the appliance. The indicators and display show which function operates.



Sensor field	Function
1	To activate and deactivate the hob.
2	To lock/unlock the control panel.
3 A heat setting display	To show the heat setting.
4 Timer indicators of cooking zones	To show for which cooking zone you set the time.

Sensor field	Function
5 The timer display	To show the time in minutes.
6 \wedge / \vee	To increase or decrease the heat setting.
7 	To activate the Power function.
8 $+/ -$	To increase or decrease the time.
9 	To select the cooking zone.
10 	To activate and deactivate the STOP +GO function.

5.2 Heat setting display

Display	Description
	The cooking zone is deactivated.
 - 	The cooking zone operates.
	The STOP+GO / Keep warm function operates.
	Not correct cookware or too small cookware or no cookware on the cooking zone.
	There is a malfunction.
	A cooking zone is still hot (residual heat).
	The Lock / The Child Safety Device operates.
	The Power function operates.
	The Automatic Heat Up function operates.

5.3 Activating and deactivating the hob




Touch  for 2 seconds to activate the hob. Touch  for 1 second to deactivate the hob.

5.4 Heat setting

Touch \wedge to increase the heat setting.
 Touch \vee to decrease the heat setting.
 The display shows the heat setting.
 Touch \wedge and \vee at the same time to deactivate the cooking zone.

(see the graphic), and then decreases to the necessary heat setting.

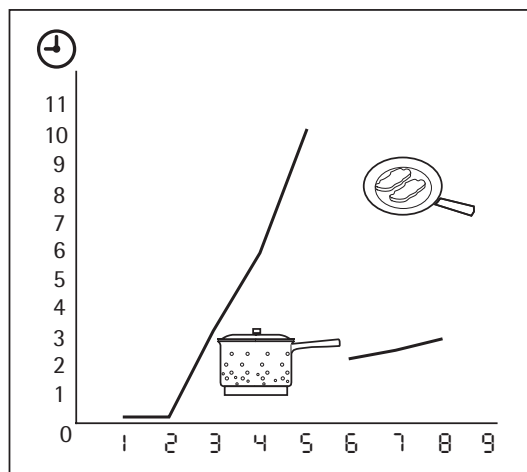
To start the Automatic Heat Up function:

1. Touch \vee .  comes on in the display.
2. Touch \wedge again and again until  comes on in the display.
3. Immediately touch \vee again and again until the necessary heat setting comes on. After 3 seconds  comes on in the display.

To stop the function touch \vee .

5.5 Automatic Heat Up

You can get a necessary heat setting in a shorter time if you activate the Automatic Heat Up function. This function sets the highest heat setting for some time



5.6 Power function

The Power function makes more power available to the induction cooking zones. The Power function is activated for 10 minutes at most. After that, the induction cooking zone automatically changes back to the highest heat setting. To activate, touch . comes on in the display. To deactivate, touch or .

5.7 Power management

Operating both ovens and the four hob zones at the same time can activate the power management system, which will deactivate one or more of the hob heating zones. This is a power regulation within the appliance to prevent a circuit overload.

5.8 Timer

Use it to set an automatic switch-off time for a cooking zone.

1. Set the cooking zone. Touch again and again until the indicator for the necessary cooking zone comes on.

You must set the cooking zone before you activate the timer.

2. Set the heat setting for the cooking zone. You can also set it after you activate the timer.
3. To activate the timer or change the set time, touch or on the hob control panel. The maximum time you can set is 99 minutes.

The indicator of the cooking zone flashes slowly. The timer starts to count down.

4. To see the remaining time, touch again and again until the indicator for the necessary cooking zone flashes quickly. The display shows the remaining time.

When the set time ends, **00** flashes and an acoustic signal sounds. The cooking zone deactivates.

5. Touch to stop the signal.

To deactivate the timer before the set time is completed, set the cooking zone with and touch . The remaining time counts down to **00**. The indicator of the cooking zone goes out.

You can use the timer as a Minute Minder when the cooking zones do not operate. To do this, set the cooking zone and activate the timer but do not set the heat setting.

5.9 Stop and Go

The Stop and Go function sets all cooking zones that operate to the lowest heat setting ().

This function does not deactivate the timer function.

- To activate this function, touch . The display shows the symbol .
- To deactivate this function, touch . The display shows the heat setting that you set before.


When the Stop and Go function operates, you cannot change the heat settings.


5.10 Lock

When the cooking zones operate, you can lock the control panel but not . It prevents an accidental change of the heat setting.


This function does not deactivate the timer function.

1. Set the heat setting.
2. To activate this function, touch . The display shows the symbol for 4 seconds.

3. To deactivate this function, touch . The display shows the heat setting that you set before.

 When you deactivate the appliance, the function is deactivated.





When you activate the appliance, the display shows **SAFE**.

 The lock function locks or unlocks the oven interface at the same time.





5.11 Child safety device

This function prevents an accidental operation of the hob.




Activating the child safety device


1. Touch  to activate the hob. Do not set the heat settings.
2. Touch  for 4 seconds. The display shows the symbol . The child safety device operates.
3. Touch  to deactivate the hob.

Deactivating the child safety device

1. Touch  to activate the hob. Do not set the heat settings.
2. Touch  for 4 seconds. The display shows the symbol .
3. Touch  to deactivate the hob.

Overriding the child safety device for one cooking session

1. Touch  to activate the hob. The display shows the symbol .
2. Touch  for 4 seconds.
3. Set the heat settings in less than 10 seconds. You can operate the hob.
4. When you deactivate the hob, the child safety device operates again.

 The child safety device function locks the hob and oven at this same time.

5.12 Residual heat indicator

The residual heat indicator comes on when a cooking zone is hot.













WARNING!

There is a risk of burns from residual heat.

5.13 Automatic switch-off

The hob deactivates automatically if:

- All cooking zones are deactivated.
- You do not set the heat setting after you activate the hob.
- You spill something or put something on the hob control panel for more than 10 seconds (a pan, a cloth, etc.). An acoustic signal sounds and the hob deactivates. Remove the object or clean the control panel.
- The hob becomes too hot (e.g. when a saucepan boils dry). Before you use the hob again, the cooking zone must be cool.
- You use incorrect cookware. The display shows the symbol  and the cooking zone deactivates automatically after 2 minutes.
- You do not deactivate a cooking zone or change the heat setting. After some time (see the table), the display shows the symbol  and the hob deactivates.

Heat setting	Switch-off time
  - 	6.0 h
 - 	5.0 h
	4.0 h
 - 	1.5 h

6. HOB - HELPFUL HINTS AND TIPS



WARNING!

Refer to the Safety chapters.

6.1 Cookware for induction cooking zones



In induction cooking, a powerful electromagnetic field almost instantly generates heat inside the cookware.

Cookware material

- **Correct:** cast iron, steel, enamelled steel, stainless steel, a multi-layer bottom (marked as correct by the manufacturer).
- **Incorrect:** aluminium, copper, brass, glass, ceramic, porcelain.

Cookware is correct for an induction hob if:

- Water boils very quickly on a zone set to the highest heat setting.
- You can attach a magnet to the bottom of the cookware.



The bottom of the cookware must be as thick and flat as possible.

Cookware dimensions: induction cooking zones adapt to the dimension of the bottom of the cookware automatically to some limit. But the magnetic part of the bottom of the cookware must have a minimum diameter.

Cooking zone	Minimum cookware diameter [mm]
Right rear — 180 mm	145
Right front — 180 mm	145

Cooking zone	Minimum cookware diameter [mm]
Left rear — 145 mm	125
Left front — 210 mm	180

6.2 Operating noises

If you can hear

- cracking noise: cookware is made of different materials (Sandwich construction).
- whistling: you use one or more cooking zones with high power levels and the cookware is made of different materials (Sandwich construction).
- humming: you use high power levels.
- clicking: electric switching occurs.
- hissing, buzzing: the fan operates.

The noises are normal and do not refer to any defects.

6.3 Energy saving



- If possible, always put the lids on the cookware.
- Put cookware on a cooking zone before you start it.

6.4 Examples of cooking applications

The data in the table is for guidance only.

Heat setting	Use to:	Time	Hints
1	Keep cooked foods warm	as required	Cover
1-2	Hollandaise sauce, melt: butter, chocolate, gelatine	5-25 min	Mix occasionally
1-2	Solidify: fluffy omelettes, baked eggs	10-40 min	Cook with a lid on

Heat set-ting	Use to:	Time	Hints
2-3	Simmer rice and milkbased dishes, heating up ready-cooked meals	25-50 min	Add at least twice as much liquid as rice, stir milk dishes part way through
3-4	Steam vegetables, fish, meat	20-45 min	Add a few tablespoons of liquid
4-5	Steam potatoes	20-60 min	Use max. ¼ l water for 750 g of potatoes
4-5	Cook larger quantities of food, stews and soups	60-150 min	Up to 3 l liquid plus ingredients
6-7	Gentle fry: escalope, veal cordon bleu, cutlets, rissoles, sausages, liver, roux, eggs, pancakes, doughnuts	as required	Turn halfway through
7-8	Heavy fry, hash browns, loin steaks, steaks	5-15 min	Turn halfway through
9	Boil large quantities of water, cook pasta, sear meat (goulash, pot roast), deep fry chips		

The Power function is suitable for heating large quantities of water.

7. HOB - CARE AND CLEANING



WARNING!

Refer to the Safety chapters.

Clean the appliance after each use.
Always use cookware with clean bottom.



Scratches or dark stains on the glass-ceramic cause no effect on how the appliance operates.

To remove the dirt:

1. – **Remove immediately:** melted plastic, plastic foil and food with sugar. If not, the dirt can cause damage to the appliance. Use a special scraper for the glass. Put the scraper on the glass surface at an acute angle and move the blade across the surface.
2. Clean the appliance with a moist cloth and some detergent.
3. At the end, **rub the appliance dry with a clean cloth.**

– **Remove after the appliance is sufficiently cool:** limescale rings, water rings, fat stains and shiny metallic discolorations. Use a special cleaning agent for glass-ceramic or stainless steel.

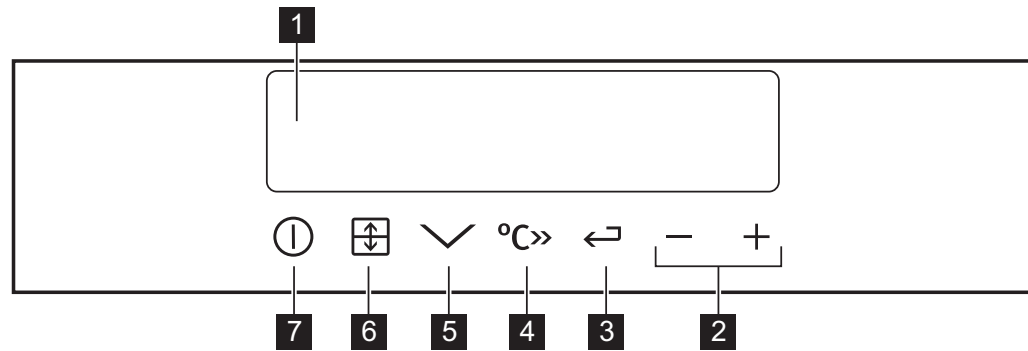
8. OVEN - DAILY USE



WARNING!

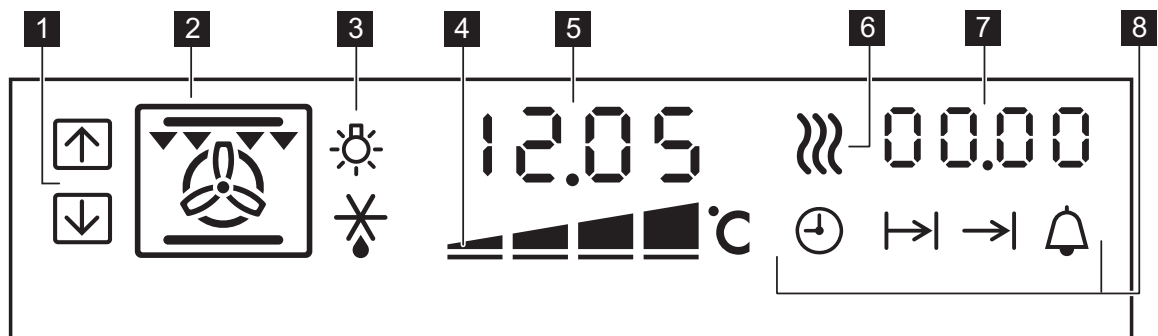
Refer to the Safety chapters.

8.1 Control panel



Number	Button	Function	Description
1	–	Display	Shows current settings of the oven.
2	– +	Setting buttons	To set the value for the temperature and time.
3	←	Selection/ Clock function button	To set a clock function.
4	°C»	Rapid heat-up	To activate the rapid heat-up function
5	✓	Oven function selection	To set an oven function or programme.
6	⬆	Oven selec- tion	To switch between top and main oven.
7	ⓘ	On/Off	To set the oven on or off.











8.2 Indicators of display











Number	Name	Description
1	Top/Main oven indicator	Shows which oven operates.
2	Oven function indicator	Shows the function.







Number	Name	Description
3	Lamp/Defrost indicator	Shows the Lamp/Defrost function is active.
4	Heat indicator	Shows the heat setting.
5	Temperature/Clock indicator	Shows the temperature and the time in minutes.
6	Keep warm indicator	Shows that keep warm function is active.
7	Cooking time/End time/Period of operation	Shows the time setting for clock functions.
8	Clock function indicator	To set the clock function and minute minder.

Top oven functions


Oven function	Application
 	Conventional Cooking To bake and roast on one oven level.
 	Browning To brown.
 	Bottom heat To bake cakes with crispy or crusty bases. To preserve food.
 	Dual Circuit Grill To toast or grill flat food in large quantities.
 	Light To light up the oven interior.

Bottom (main) oven functions



Oven function	Application
 	Thermaflow® To bake on 2 oven levels maximum at the same time. Set the oven temperatures 20-40 °C lower than for Conventional.
 	Conventional Cooking To bake and roast on one oven level.
 	Pizza Setting To bake on one oven level with a more intensive browning and a crispy base. Set the oven temperatures 20-40 °C lower than when using Conventional.
 	Low Temperature Cooking To prepare very lean, tender roasted food.

Oven function	Application
	Thermal Grill To roast larger joints of meat or poultry on one shelf position. To brown.
	Dual Circuit Grill To grill flat food in large quantities. To toast bread.
	Keep Warm To keep food warm.
	Drying To dry food.
	Defrost To defrost frozen food.
	Light To light up the oven interior.


8.3 Activating and deactivating the oven


Press the on/off button  to activate or deactivate the oven.


8.4 Selecting an oven

1. To activate the appliance, press the On/Off  button.
2. Press the  button again and again to select the top or main oven.

8.5 Setting the oven function

Use  to set the oven function. The display shows the recommended temperature. If you do not change the this temperature in less than approximately 5 seconds, the appliance starts to heat.

 When the appliance operates at the set temperature, an acoustic signal sounds.

 You can change the oven function while the oven operates.

8.6 Changing the oven temperature

Use  or  to set the temperature.

8.7 Heat-up indicator





When you activate an oven function, the bars on the display come on one by one. The bars show that the oven temperature increases.


8.8 Residual heat indicator


When you deactivate the oven, the bars on the display show the residual heat.

8.9 Rapid heat-up function

To decrease the pre-heating time of the empty oven.

 You can use the Rapid heat-up function with the oven functions: Thermaflow , Pizza Setting  and Conventional .

 Do not put the food in the oven, until the Rapid heat-up function is completed

1. Set an oven function.
2. Use the Rapid heat-up button .
When the oven has the set temperature, the bars of the heat indicator come up and an acoustic signal sounds. The oven continues to heat with the set oven function and temperature.
3. Put the food in the oven.

8.10 Cooling fan

When the appliance operates, the cooling fan activates automatically to keep the surfaces of the appliance cool. If you deactivate the appliance, the cooling fan continues to operate until the temperature in the appliance cools down.

8.11 The child safety device

Refer to "Hob - daily use" chapter and "The child safety device" section.

8.12 Oven automatic switch-off

The appliance switches off after some time:

- if you do not switch off the appliance.

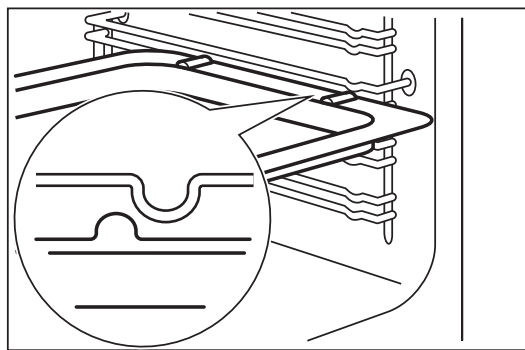
- if you do not change the oven temperature.


Oven temperature	Switch-off time
30 - 120 °C	12.5 h
120 - 200 °C	8.5 h
200 - 250 °C	5.5 h
250 - max. °C	3.0 h

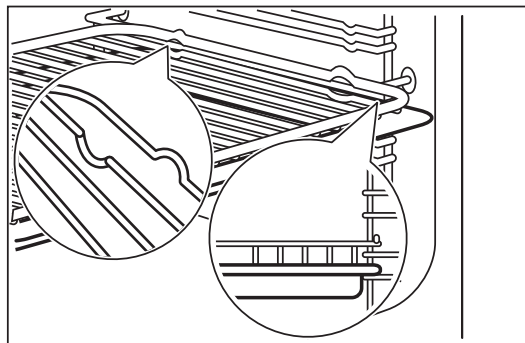
To operate the appliance after an automatic switch-off, first deactivate the appliance fully.

-  If you set clock function Duration or End (if applicable), the automatic switch-off will not operate.

8.13 Installing the oven accessories



-  The deep roasting pan and the oven shelf have side edges. These edges and the shape of the guide-bars are a special device to prevent the cookware from slipping.



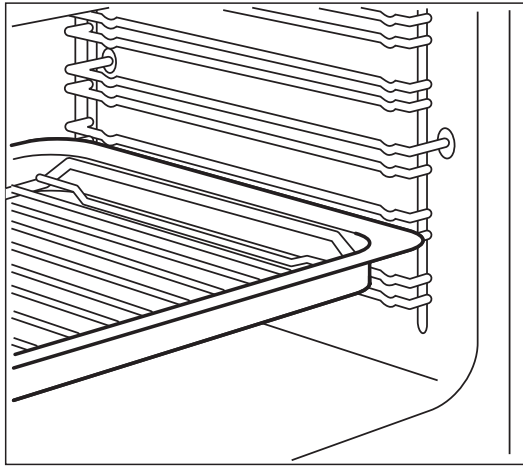
Installing the oven shelf and the deep roasting pan together

Put the oven shelf on the deep roasting pan. Push the deep roasting pan between the guide-bars of one of the oven levels.

8.14 Grilling set

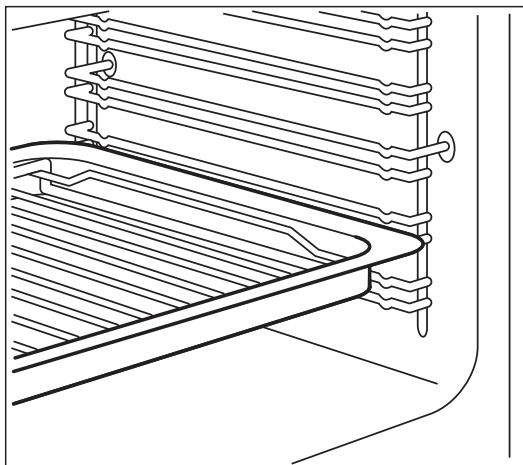
The grilling set includes the roasting pan grid and the deep roasting pan.

You can use the roasting pan grid in two positions: turned up or down.



To roast larger pieces of meat or poultry on one level:





1. Put the roasting pan grid in the deep roasting pan. The supports of the roasting pan grid must point up.
2. Put the deep roasting pan in the appliance and on the necessary shelf level.







To grill flat dishes in large quantities and to toast:

1. Put the roasting pan grid in the deep roasting pan. The supports of the roasting pan grid must point down.
2. Put the deep roasting pan in the appliance and on the necessary shelf level.



9. OVEN - CLOCK FUNCTIONS

Clock function		Application
	Time of day	Shows the time. To set, change or check the time.
	Minute minder	To set a countdown time. A signal sounds, after the time period is completed.
	Duration	To set how long the oven has to be in operation.
	End	To set the switch-off time for an oven function.




Duration  and End  can be used at the same time, if the oven is to be switched on and off automatically later. In this case first set Duration , then End .

9.1 Setting the clock functions

1. Activate the appliance.
2. Use  again and again until the display shows the necessary clock function and the related symbol, for example Minute Minder .

3. Use \oplus or \ominus to set the necessary time.
When the time is completed, an acoustic signal sounds for 2 minutes, and "00.00" and the related function indicator flash. The appliance deactivates.
4. Press a button to stop the acoustic signal.




With Minute Minder , you must activate the oven to set the clock function.



With Duration \rightarrow and End \rightarrow , the oven deactivates automatically. You must set the oven function and the temperature first before you can set the clock function.

Activating Heat+Hold

1. Set the time with the clock functions Duration \rightarrow and/or End \rightarrow .
2. Use Selection \leftarrow again and again until the display shows the symbol Keep warm .
3. Press \oplus and the display shows "00:30".
4. When the set oven function is completed, a signal sounds and Heat+Hold starts. The set oven function operates at 80°C for 30 minutes. The oven then deactivates automatically.



The temperature for the set oven function must be above 80°C.

9.2 Heat+Hold (if applicable)

The Heat+Hold function keeps prepared food warm for 30 minutes after the cooking is completed.

10. OVEN - HELPFUL HINTS AND TIPS



WARNING!

Refer to the Safety chapters.

10.1 Top oven

The top oven is the smaller of the two ovens. It has 3 shelf levels. Use is to cook smaller quantities of food. It gives especially good results when used to cook fruitcakes, sweets and savoury flants or quiche.

10.2 Main oven

The main oven is particularly suitable for cooking larger quantities of food.

10.3 Baking

General instructions

- Your new oven may bake or roast differently to the appliance you had before. Adapt your usual settings (temperature, cooking times) and shelf levels to the values in the tables.

- With longer baking times, the oven can be switched off about 10 minutes before the end of baking time, to use the residual heat.
- Use deep roasting pan in middle or top shelf level of top oven.
- To brown pastry dishes on the bottom, cook on metal plate or put on a baking tray.

When you use frozen food, the trays in the oven can twist during baking. When the trays get cold again, the distortion will be gone.

How to use the Baking Tables

- We recommend to use the lower temperature the first time.
- If you cannot find the settings for a special recipe, look for the one that is almost the same.
- Baking time can be extended by 10-15 minutes, if you bake cakes on more than one level.

- Cakes and pastries at different heights do not always brown equally at first. If this occurs, do not change the tem-

perature setting. The differences equalize during the baking procedure.

Tips on baking

Baking results	Possible cause	Remedy
The cake is not browned sufficiently below	Incorrect oven level	Put the cake on a lower oven level
The cake sinks (becomes soggy, lumpy, streaky)	Oven temperature too high	Use a lower setting
The cake sinks (becomes soggy, lumpy, streaky)	Baking time is too short	Set a longer baking time Do not set higher temperatures to decrease baking times
The cake sinks (becomes soggy, lumpy, streaky)	Too much liquid in the mixture	Use less liquid. Look at the mixing times, specially when you use mixing machines
Cake is too dry	Oven temperature too low	Set a higher oven temperature
Cake is too dry	Baking time too long	Set a shorter baking time
Cake does not brown equally	Oven temperature too high and baking time too short	Set a lower oven temperature and a longer baking time
Cake does not brown equally	No equal mixture	Put the mixture equally on the baking tray
Cake does not cook in the baking time set	Temperature too low	Use a slightly higher oven temperature setting

10.4 Top oven

10.5 Conventional Baking

Food	Shelf Position	Temperature [°C]	Approx Cook Time (mins)
Biscuits	2	170 - 190	10 - 20
Bread	2	200 - 220	30 - 35
Bread rolls/buns	2	200 - 220	10 - 15
Cakes: Small & Queen	2	160 - 180	18 - 25
Cakes: Sponges	2	160 - 175	20 - 30
Cakes: Victoria Sandwich	2	160 - 170	18 - 25
Cakes: Madeira	2	140 - 150	75 - 90

Food	Shelf Position	Temperature [°C]	Approx Cook Time (mins)
Cakes: Rich Fruit	2	140 - 150	120 - 150
Cakes: Ginger-bread	2	140 - 150	80 - 90
Cakes: Meringues	2	90 - 100	150 - 180
Cakes: Flapjack	2	160 - 170	25 - 30
Cakes: Short-bread	2	130 - 150	45 - 60
Cakes: Apple Pie	2	170 - 180	50 - 60
Casseroles: Beef/Lamb	2	160 - 170	150 - 180
Casseroles: Chicken	2	160 - 180	80 - 90
Convenience Foods	2	Follow manufacturer's instructions	
Fish	2	170 - 190	20 - 30
Fish Pie (Potato Topped)	2	190 - 200	20 - 30
Fruit Pies, Crumbles	2	190 - 200	30 - 50
Milk Puddings	2	150 - 170	90 - 120
Pasta Lasagne etc.	2	170 - 180	40 - 50
Pastry: Choux	2	180 - 190	30 - 40
Pastry: Eclairs, Profiteroles	2	180 - 190	30 - 40
Pastry: Flaky/Puff Pies	2	210 - 220	30 - 40
Shortcrusts: Mince Pies	2	190 - 200	15 - 20
Shortcrusts: Meat Pies	2	190 - 210	25 - 35
Shortcrusts: Quiche, Tarts, Flans	2	180 - 200	25 - 50
Scones	3	220 - 230	8 - 12
Shepard's Pie	2	190 - 200	30 - 40
Souffles	2	170 - 180	20 - 30
Vegetables: Baked Jacket Potatoes	2	180 - 190	60 - 90

Food	Shelf Position	Temperature [°C]	Approx Cook Time (mins)
Vegetables: Roast Potatos	2	180 - 190	60 - 90
Yorkshire Pudding Large	2	220 - 210	25 - 40
Yorkshire Pudding Individual	2	210 - 220	15 - 25
Roasting Meat, Poultry	2	See roasting chart	


10.6 Main oven

10.7 Conventional Baking

Food	Shelf Position	Temperature [°C]	Approx Cook Time (mins)
Biscuits	3	180 - 190	10 - 20
Bread	3	200 - 220	30 - 35
Cakes: Small & Queen	3	160 - 180	18 - 25
Cakes: Sponges	3	170 - 180	20 - 25
Cakes: Madeira	3	150 - 160	60 - 80
Cakes: Rich Fruit	2	140 - 150	120 - 150
Cakes: Christmas	2	140 - 150	180 - 270
Cakes: Apple Pie	2	170 - 180	50 - 60
- Shortbread	3	140 - 160	45 - 60
Fish	3	170 - 190	30 - 40
Fruit Pies, Crumbles	3	180 - 200	30 - 50
Milk Puddings	3	150 - 170	60 - 90
Pastry: Choux	3	180 - 190	30 - 40
Pastry: Shortcrust	3	190 - 200	25 - 35
Pastry: Flaky	3	190 - 210	30 - 40
Pastry: Puff	3	Follow manufacturer's instructions. Reduce the temperature for Fan oven by 20°C	
Plate Tarts	3	190 - 200	25 - 45
Quiches/Flans	3	200 - 210	25 - 45
Scones	3	220 - 230	8 - 12

Food	Shelf Position	Temperature [°C]	Approx Cook Time (mins)
Roasting: Meat, Poultry	3	170 - 190	see Roastinh Chart

10.8 Thermaflow Baking

 Shelf Positions are not critical but ensure that oven shelves are evenly spaced when more than one is used (e.g. shelf positions 1 and 3)

Food	Shelf Position	Temperature [°C]	Approx Cook Time (mins)
Biscuits	1 – 3	180 - 190	10 - 20
Bread	2	190 - 210	30 - 35
Cakes: Small & Queen	1 – 3	150 - 170	18 - 25
Cakes: Sponges	3	160 - 170	20 - 25
Cakes: Madeira	3	140 - 160	60 - 80
Cakes: Rich Fruit	3	130 - 140	120 - 150
Cakes: Christmas	3	130 - 140	180 - 270
Cakes: Apple Pie	3	160 - 170	50 - 60
- Shortbread	1 – 3	130 - 150	45 - 60
Fish	3	160 - 180	30 - 40
Fruit Pies, Crumbles	3	170 - 180	30 - 50
Milk Puddings	3	140 - 160	60 - 90
Pastry: Choux	3	180 - 190	30 - 40
Pastry: Shortcrust	3	180 - 190	25 - 35
Pastry: Flaky	3	180 - 190	30 - 40
Pastry: Puff	3	Follow manufacturer's instructions. Reduce the temperature for Fan oven by 20°C	
Plate Tarts	3	180 - 190	25 - 45
Quiches/Flans	3	170 - 180	25 - 45
Scones	1 – 3	210 - 230	8 - 12
Roasting: Meat, Poultry	2	160 - 180	see Roastinh Chart

10.9 Pizza Setting

Food	Shelf Position	Temperature	Approx. Cook Time (min)
Apple Pie	2	160 - 180	50 - 60
Plate Tart	2	180 - 200	25 - 50
Pizza, frozen	3	Follow manufacturer's instructions	
Pizza, home made	2	200 - 230	15 - 25
Quiches/Tarts	2	180 - 200	30 - 50

10.10 Roasting

Roasting dishes

- Use heat-resistant ovenware to roast (please read the instructions of the manufacturer).
- Large roasting joints can be roasted directly in the deep roasting pan or on the oven shelf above the deep roasting pan. (If present)
- Roast lean meats in a roasting tin with a lid. This will keep the meat more succulent.

- All types of meat, that can be browned or have crackling, can be roasted in the roasting tin without the lid.
- Use the deep roasting pan in the middle or the top shelf level of the top oven.

10.11 Main oven

10.12 Thermaflow or Conventional Cooking (if available)

Roasting

Meat	Temperature [°C]	Cooking Time
Beef/Beef boned	170 - 190	20-35 minutes per 0.5 kb (1 lb) and 20-30 minutes over
Mutton/Lamb	170 - 190	20-35 minutes per 0.5 kb (1 lb) and 25-35 minutes over
Pork/Veal/Ham	170 - 190	30-40 minutes per 0.5 kb (1 lb) and 30-40 minutes over
Chicken	180 - 200	20-25 minutes per 0.5 kb (1 lb) and 20 minutes over
Turkey/Goose	170 - 190	15-20 minutes per 0.5 kg (1 lb) up to 3.5 kg (7 lb) then 10 minutes per 0.5 kg (1 lb) over 3.5 kg (7 lb)
Duck	180 - 200	25-35 minutes per 0.5 kb (1 lb) and 25-30 minutes over
Pheasant	170 - 190	35-40 minutes per 0.5 kb (1 lb) and 35-40 minutes over
Rabbit	170 - 190	20 minutes per 0.5 kb (1 lb) and 20 minutes over

10.13 Grilling

Always use the grilling function with maximum temperature setting

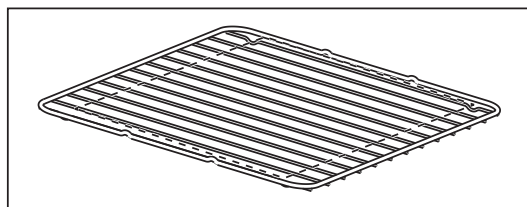


Always grill with the oven door closed



Always pre-heat the empty oven with the grill functions for 5 minutes.

- Set the shelf in the shelf level as recommended in the grilling table.
- Always set the pan to collect the fat into the first shelf level.
- Grill only flat pieces of meat or fish.
- Use the deep roasting pan in the middle or the top shelf level of the top oven.



The grilling area is set in centre of the shelf

10.14 Top oven

10.15 Dual Circuit Grill



Shelf Position

Adjust shelf position and grilling set to suit different thicknesses of food.

Food	Grill Time (min)
Bacon Rashers	5 - 6
Beefburgers	10 - 20
Chicken Joints	20 - 40
Chops - Lamb	15 - 25
Chops - Pork	20 - 25
Fish - Whole/Trout/Makarel	10 - 12
Fillets - Plaice/Cod	4 - 6
Kebabs	12 - 18
Kidneys - Lamb/Pig	6 - 10
Sausages	20 - 30
Steaks: Rare	4 - 6
Steaks: Medium	6 - 8
Steaks: Well Done	12 - 15
Toasted Sandwiches	3 - 4

10.16 Main oven

10.17 Thermal Grilling

Roasting

Food	Shelf Position	Quantity [kg]	Temperature [°C]	Time (min)
Beef: Pot roast	3		180 - 230	150 - 180
Beef: Topside beef or filler - rare	3	per cm of thickness	190 - 200	5 - 6
Beef: Topside beef or filler - medium	3	per cm of thickness	180 - 190	6 - 8
Beef: Topside beef or filler - well done	3	per cm of thickness	170 - 180	8 - 10
Pork: Shoulder, neck, ham	2	1-1.5	160 - 180	90 - 120
Pork: Pork chop	2	1-1.5	160 - 180	60 - 90
Pork: Meat-loaf	2	0.75-1	160 - 170	45 - 60
Pork: Knuckle of pork (pre-cooked)	2	0.75-1	150 - 170	90 - 120
Veal: Roast veal	2	1	160 - 180	90 - 120
Veal: Knuckle of veal	2	1.5-2	160 - 180	120 - 150
Lamb: Roast lamb, leg of lamb	2	1-1.5	150 - 170	75 - 120
Lamb: Saddle of lamb	2	1-1.5	160 - 180	60 - 90
Poultry	2	1-1.5	190 - 210	45 - 75
Half Chicken	2	0.5-1	190 - 210	35 - 50
Duck	1	1.5-2	180 - 200	75 - 105
Goose	1	3.5-5	160 - 180	135 - 210
Turkey	1	2.5-3.5	160 - 180	105 - 150
Turkey	1	4-6	140 - 160	150 - 240

10.18 Defrosting

- Put the food out of the packaging and set it on a plate on the oven shelf.

- Do not cover with a plate or bowl. This can extend the time to defrost very much.
- Put the oven shelf in the first shelf level from the bottom.

Type of food	Shelf	Time in minutes	Final defrosting mins	Comments
Chicken, 1000g	2	120-140	20-30	Place the chicken on an up-turned saucer on a larger plate. Turn half way through.
Meat, 1000g	2	100-140	20-30	Turn half way through.
Meat, 500g	2	90-120	20-30	Turn half way through.
Trout, 150g	2	25-35	10-15	-
Strawberries, 300g	2	30-40	10-20	-
Butter, 250g	2	30-40	10-15	-
Cream, 2 x 2dl	2	80-100	10-15	Cream can be whipped even if it is still slightly frozen.
Cake, 1400g	2	60	60	-

11. OVEN - CARE AND CLEANING



WARNING!

Refer to the Safety chapters.

- Clean the front of the appliance with a soft cloth with warm water and cleaning agent.
- To clean metal surfaces, use a usual cleaning agent
- Clean the oven interior after each use. Then you can remove dirt more easily and it does not burn on.
- Clean stubborn dirt with a special oven cleaner.
- Clean all oven accessories after each use and let them dry. Use a soft cloth with warm water and a cleaning agent.
- If you have nonstick accessories, do not clean them using aggressive agents, sharp-edged objects or a dishwasher. It can destroy the nonstick coating.



Stainless steel or aluminium appliances

Clean the oven door with a wet sponge only. Dry it with a soft cloth.

Do not use steel wool, acids or abrasive materials as they can damage the oven surface. Clean the oven control panel with the same precautions.

11.1 Catalytic walls and ceiling

The walls and the ceiling with catalytic coating are self-cleaning. They absorb fat which collects on walls while the oven operates.

To support this self-cleaning process, heat the oven without any food regularly:

- Turn the oven light on.
- Remove accessories from the oven.
- Select an oven function.

- Set the oven temperature to 250 °C and let the oven operate for 1 hour.
- Clean the oven cavity with a soft and damp sponge.

**WARNING!**

Do not attempt to clean the catalytic surface with oven sprays, abrasive cleaners, soap or other cleaning agents. This will damage the catalytic surface.

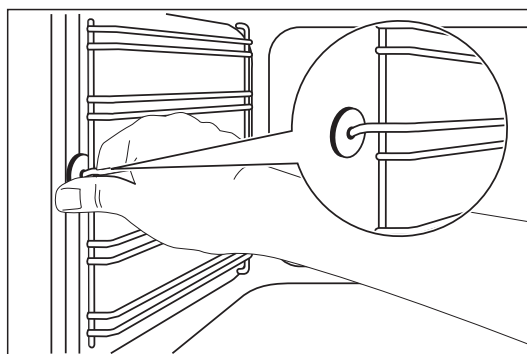


Discolouration of the catalytic surface has no effect on the catalytic properties.

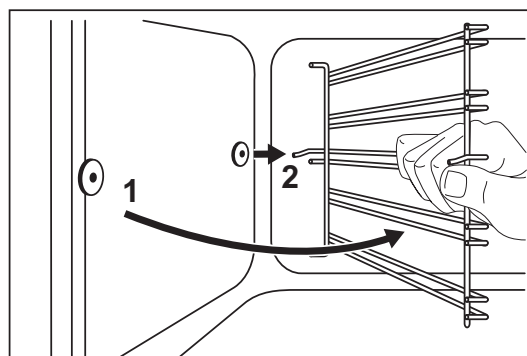
11.2 Shelf supports

You can remove the shelf supports to clean the side walls.

Removing the shelf supports



1. Pull the front of the shelf support away from the side wall.



2. Pull the rear end of the shelf support away from the side wall and remove it.

Installing the shelf supports

Install the shelf supports in the opposite sequence.

**Valid with telescopic runners:**

The retaining pins on the telescopic shelf runners must point to the front!

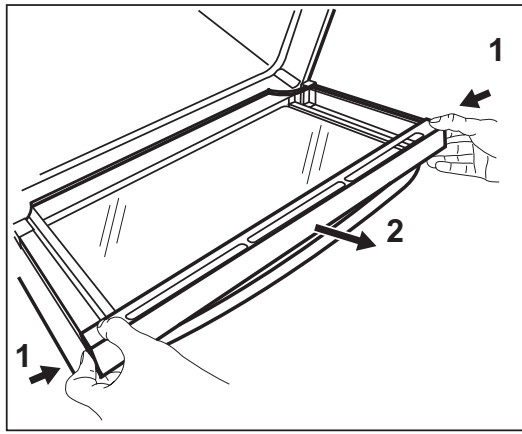
**CAUTION!**

Make sure that the longer fixing wire is in the front. The ends of the two wires must point to the rear. Incorrect installation can cause damage to the enamel.

11.3 Cleaning the top oven glass panels



The door glass on your product can be different in type and shape from what you see in diagrams. The number of glasses can be different.



Removing the glass:

1. Open the door.
2. Push the door trim at both sides to release the clips. Refer to the picture.
3. Pull the door trim to the front to remove it.
4. Remove the glass panels.



To install panels, do the above steps in the opposite sequence.

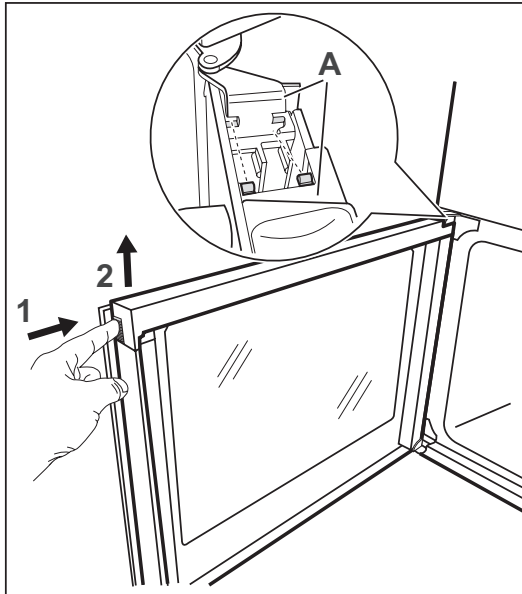
11.4 Main oven

11.5 Cleaning the door glass panels



The door glass on your product can be different in type and shape from the example you see in the diagram. The number of glasses can also be different.

Removing the glass:



1. Push the door trim at one side to remove it. Refer to the diagram.
2. Pull up the trim.
3. Remove the glass panels.



To replace the glass panels, do the above steps in the opposite sequence. Before you lower the trim, attach the A trim part to the door. Refer to the diagram.

11.6 Oven lamp



WARNING!

Be careful when you change the oven lamp. There is a risk of electrical shock.

Before you change the oven lamp:

- Deactivate the oven.

- Remove the fuses in the fuse box or deactivate the circuit breaker.



Put a cloth on the bottom of the oven to prevent damage to the oven light and glass cover.

Replacing the oven lamp

1. You can find the lamp glass cover at the back of the cavity.

Turn the lamp glass cover counter-clockwise to remove it.

2. Clean the glass cover.
3. Replace the oven lamp with an applicable 300 °C heat-resistant oven lamp.



Use the same oven lamp type.

4. Install the glass cover.

12. WHAT TO DO IF...



WARNING!

Refer to the Safety chapters.

Problem	Possible cause	Remedy
The appliance does not operate	The fuse in the fuse box is released	Control the fuse. If the fuse is released more than one time, refer to a qualified electrician.
The appliance does not operate	The power plug is not correctly put in	Put in the power plug correctly
The appliance does not operate	The earth fault switch is switched off	Switch on the earth fault switch
The appliance does not operate	The Child Safety Device or the Lock function operates.	Refer to the chapter "Hob - Daily Use".
The appliance does not operate	The appliance is not activated	Activate the appliance
The appliance does not operate	The clock is not set	Set the clock
The appliance does not operate	The "Automatic switch-off" is on	Refer to "Automatic switch-off"
The food boils or fries too slowly	The cookware is not correct for the heat conductivity	Use correct cookware with good heat conductivity
The signal clock does not work	The time is not set	Set a time
The oven does not heat up	The necessary settings are not set	Control the settings
The oven lamp does not operate	The oven lamp is defective	Replace the oven lamp

Problem	Possible cause	Remedy
The display shows an error code that is not in this list	There is an electronic fault	<ul style="list-style-type: none"> Deactivate the appliance with the house fuse or the safety switch in the fuse box and activate it again If the display shows the error code again, refer to the Customer Care Department
Sound is heard from the cooker after you deactivate it	The sound comes from the cooling fan which prevents the cooker electronics from becoming too hot	No action necessary
The hob display shows —	The fuses are blown	Control the fuses
The hob display shows F	No cookware on the cooking zone	Put cookware on the cooking zone
The hob display shows F	Incorrect cookware	Use the correct cookware
The hob display shows F	The diameter of the bottom of the cookware is too small for the cooking zone	Use cookware with larger diameter of the bottom
The oven display shows "F9"	The power plug is out of the wall outlet	Put the power plug in the wall outlet and start the cooker again
The oven display shows "SAFE"	The Child safety device operates	Deactivate the Child safety device, refer to "Hob - Daily Use" chapter and "Child safety device"
The oven display shows "LOC"	The Lock operates	Deactivate the Lock, refer to "Hob - Daily Use" chapter and "Lock"

13. INSTALLATION



WARNING!
Refer to the Safety chapters.

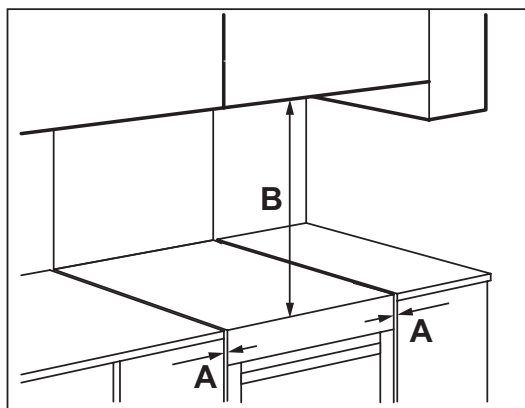
13.1 Technical data

Dimensions	
Height	893 - 912 mm
Width	600 mm

Dimensions	
Depth	600 mm
Top oven capacity	40 l
Main oven capacity	74 l

13.2 Location of the appliance

You can install your freestanding appliance with cabinets on one or two sides and in the corner.

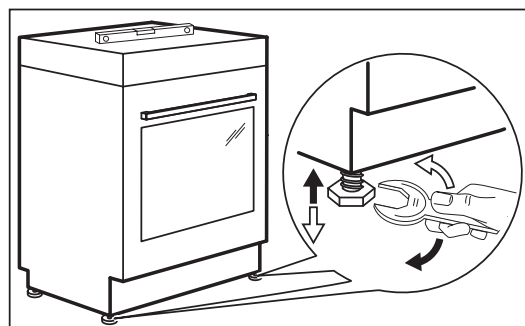


Minimum distances

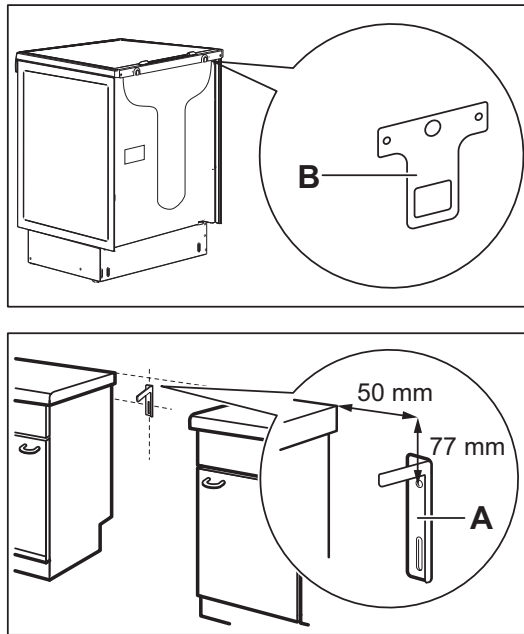
Dimension	mm
A	2
B	685

13.3 Levelling

Use small feet on the bottom of appliance to set the appliance top surface level with other surfaces.



13.4 The anti-tilt protection



WARNING!

You must install the anti-tilt protection (A+B). If you do not install it, the appliance can tilt.



Before you install the anti-tilt protection, adjust the appliance to the correct height.

The anti-tilt protection has two components (A+B). You can find the first component (B) on the rear wall of the appliance. It is on the right or left side of this wall. (See the first illustration). You must install the second component (A) on the wall. Make sure that the wall is made of a solid material. If not, you need to make the wall sufficiently strong to hold the weight. Make sure that the surface behind the appliance is smooth. Make the hole, in which you install the component on the wall, approximately 77 mm from the top of the appliance. Make sure that the component is on the correct height. Use a screw to install it. (See the second illustration). Make sure that the anti-tilt protection goes into the hole on the rear wall of the appliance. After you push the appliance, the anti-tilt protection must go into the hole for a minimum of 20 mm. The space between the bench cupboards cannot be wider than the appliance. If this occurs, adjust the space on the two sides of the appliance. Put the appliance in the center of the space.

13.5 Electrical installation



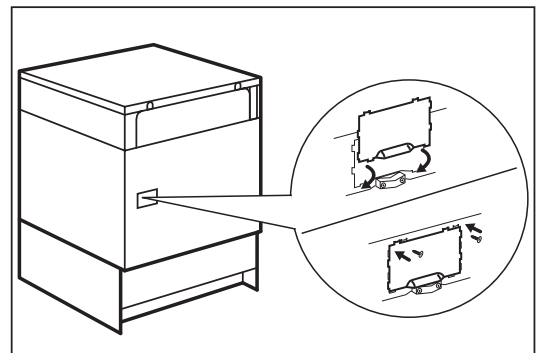
The manufacturer is not responsible if you do not follow the safety precautions from the chapter "Safety information".

This appliance is supplied without a main plug or a main cable.
Applicable cable types: H07 RN-F, H05 RN-F, H05 RRF, H05 VV-F, H05 V2V2-F (T90), H05 BB-F.

13.6 Covering terminal board

The recommended cross-section area is six square millimetres (6 mm²).

When you refit the mains terminal cover, make sure that the lower tabs are located inside the bottom edge of the aperture, before you fix the two screws into the top edge of the mains terminal cover.

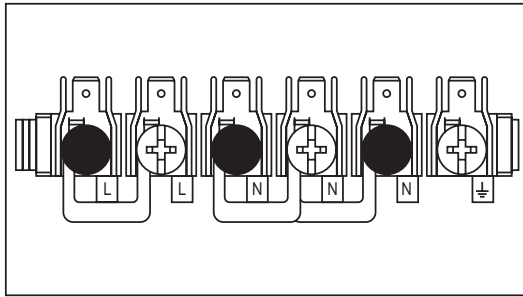


Make sure that the cover is securely fastened.



To open the cover of terminal board obey the procedure in opposite sequence.

13.7 Terminal board



Make sure that the links are fitted as shown.



Do not remove blanking plates.

14. GREAT BRITAIN & IRELAND - GUARANTEE/CUSTOMER SERVICE

14.1 Standard guarantee conditions:

We, Electrolux, undertake that if within 12 months of the date of the purchase this Electrolux appliance or any part thereof is proved to be defective by reason only of faulty workmanship or materials, we will, at our option repair or replace the same FREE OF CHARGE for labour, materials or carriage on condition that:

- Appliance has been correctly installed and used only on the electricity supply stated on the rating plate.
- Appliance has been used for normal domestic purposes only, in accordance with manufacturer's instructions.
- Appliance hasn't been serviced, maintained, repaired, taken apart or tampered with by person not authorised by us.
- Electrolux Service Force Centre must undertake all service work under this guarantee
- Any appliance or defective part replaced shall become the Company's property.
- This guarantee is in addition to your statutory and other legal rights.

Exclusions

- Damage, calls resulting from transport, improper use, neglect, light bulbs, removable parts of glass, plastic.
- Costs for calls to put right appliance which is improperly installed, calls to appliances outside United Kingdom.
- Appliances found to be in use within a commercial environment, plus those which are subject to rental agreements.
- Products of Electrolux manufacturer that are not marketed by Electrolux

Service and Spare Parts. Please contact your local Service Force Centre: **08445 616 616** (Call will be routed to Service Force Centre covering your postcode area). For address of local Service Force Centre and further information, please visit: **www.serviceforce.co.uk** Before calling out an engineer, please ensure you have read the details under the heading "What to do if... / Troubleshooting". When you contact the Service Force Centre you will need to give the following details: Your name, address and postcode, your telephone number, clear concise details of the fault, model and serial number of the appliance (found on the rating plate), the purchase

date. Please note a valid purchase receipt or guarantee documentation is required for in guarantee service calls.

Customer Care. Please contact our Customer Care Department: Electrolux Major Appliances, Addington Way, Luton, Bedfordshire, LU4 9QQ or visit our website at www.electrolux.co.uk

Customer Care Department,	Tel: (Calls may be recorded for training purposes)
Electrolux	08445 613 613
AEG-Electrolux	08445 611 611

Customer Care Department,	Tel: (Calls may be recorded for training purposes)
Zanussi-Electrolux	08445 612 612

For Customer Service in The Republic of Ireland please contact us at the address below:

Electrolux Group (Irl) Ltd, Long Mile Road, Dublin 12, Republic of Ireland
Tel: +353 (0)1 4090751, Email: service.eid@electrolux.ie

15. EUROPEAN GUARANTEE




GB This appliance is guaranteed by Electrolux in each of the countries listed at the back of this user manual, for the period specified in the appliance guarantee or otherwise by law. If you move from one of these countries to another of the countries listed, the appliance guarantee will move with you subject to the following qualifications:-




- The appliance guarantee starts from the date you first purchased the appliance which will be evidenced by production of a valid purchase document issued by the seller of the appliance.
- The appliance guarantee is for the same period and to the same extent for labour and parts as exists in your new country of residence for this particular model or range of appliances.

- The appliance guarantee is personal to the original purchaser of the appliance and cannot be transferred to another user.
- The appliance is installed and used in accordance with instructions issued by Electrolux and is only used within the home, i.e. is not used for commercial purposes.
- The appliance is installed in accordance with all relevant regulations in force within your new country of residence.

The provisions of this European Guarantee do not affect any of the rights granted to you by law.


16. WWW.ELECTROLUX.COM


		
Albania	+355 4 261 450	Rruga "Kavajës", ish-parku autobuzëve, Tiranë

		
Belgique/België/Belgien	+32 2 7162444	Raketstraat 40, 1130 Brussel/Bruxelles
Česká Republika	+420 261 302 261	Budějovická 3, Praha 4, 140 21
Danmark	+45 70 11 74 00	Strevelinsvej 38-40, 7000 Fredericia
Deutschland	+49 180 32 26 622	Fürther Str. 246, 90429 Nürnberg
Eesti	+37 2 66 50 030	Pärnu mnt. 153, 11624 Tallinn
España	+34 902 11 63 88	Carretera M-300, Km. 29,900 Alcalá de Henares Madrid
France	08 92 68 24 33 (0.34€/min)	www.electrolux.fr
Great Britain	+44 8445 616 616	Addington Way, Luton, Bedfordshire LU4 9QQ
Hellas	+30 23 10 56 19 70	4, Limnou Str., 54627 Thessaloniki
Hrvatska	+385 1 63 23 338	Slavonska avenija 3, 10000 Zagreb
Ireland	+353 1 40 90 753	Long Mile Road Dublin 12
Italia	+39 (0) 434 558500	Corso Lino Zanussi, 30 - 33080 Porcia (PN)
Latvija	+371 67313626	Kr. Barona iela 130/2, LV-1012, Riga
Lietuva	+370 5 278 06 03	Ozo 10a, LT-08200 Vilnius
Luxembourg	+352 42 431 301	Rue de Bitbourg, 7, L-1273 Hamm
Magyarország	(06-1)467-3205 +361 252 1773	H-1142 Budapest XIV, Erzsébet Királyné útja 87
Nederland	+31 17 24 68 300	Vennootsweg 1, 2404 CG - Alphen aan den Rijn
Norge	+47 81 5 30 222	Risløkkvn. 2 , 0508 Oslo
Österreich	0810 955030	Herziggasse 9, 1230 Wien
Polska	+48 22 43 47 300	ul. Kolejowa 5/7, 01-217 Warszawa
Portugal	+35 12 14 40 39 39	Quinta da Fonte - Edifício Gonçalves Zarco - Q 35 -2774-518 Paço de Arcos
Romania	+40 21 451 20 30	Str. Garii Progresului 2, S4, 040671 RO
Schweiz - Suisse - Svizzera	0848 848 111	Industriestrasse 10, CH-5506 Mägenwil

		
Slovenija	+38 61 24 25 731	Gerbičeva ulica 110, 1000 Ljubljana
Slovensko	+421 2 32 14 13 34-5	Electrolux Slovakia s.r.o., Electrolux Domáce spotrebiče SK, Galvaniho 17/B, 821 04 Bratislava
Suomi	030 600 5200 Lankapuhelinverkosta 0,0828€/puhelu+0,032€/min Matkapuhelinverkosta 0,192€/min	
Sverige	+46 (0)771 76 76 76	Electrolux Service, S:t Göransgatan 143, S-105 45 Stockholm
Türkiye	+90 21 22 93 10 25	Tarlabaşı caddesi no : 35 Taksim İstanbul
Россия	8-800-200-3589	129090 Москва, Олимпийский проспект, 16, БЦ "Олимпик"
Україна	+380 44 586 20 60	04074 Київ, вул.Автозаводська, 2а, БЦ "Алкон"

17. ENVIRONMENT CONCERNS

Recycle the materials with the symbol . Put the packaging in applicable containers to recycle it. Help protect the environment and human health and to recycle waste of electrical and electronic

appliances. Do not dispose appliances marked with the symbol  with the household waste. Return the product to your local recycling facility or contact your municipal office.

www.aeg.com/shop



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